

CELEBRATION

COCKTAIL STYLE: \$72++/GUEST

(Passed

TRUFFLE PARMESAN TOT SKEWERS

VEGETABLE SPRING ROLLS

MAPLE SRIRACHA SAUCE

PIGS IN A BLANKET

YELLOW MUSTARD

Mains (stationed)

MAC & CHEESE STATION

VEGETARIAN CHILI | BACON | SOUR CREAM | CAJUN AIOLI ROASTED CORN | RED ONION JAM | CHARRED PEPPERS

SLIDER STATION

BEEF SLIDERS W/ RED ONION JAM & GOAT CHEESE
BUFFALO CRISPY CHICKEN W/ BLUE CHEESE SAUCE
GRILLED PORTOBELLO W/ ROASTED RED PEPPER & ARUGULA
PULLED PORK W/ SPICY BBQ SAUCE

CHARCUTERIE GRAZING TABLE

ASSORTED MEATS, CHEESES, FRUIT, VEGETABLES, SWEETS & CRACKERS

STEAK FRIES

CAJUN RASPBERRY AIOLI | KETCHUP

Dessert

MINI TIRAMISU CUPS
CHOCOLATE MOUSSE CUPS
MINI PAVLOVAS
FRESH FRUIT & RASPBERRY DRIZZLE